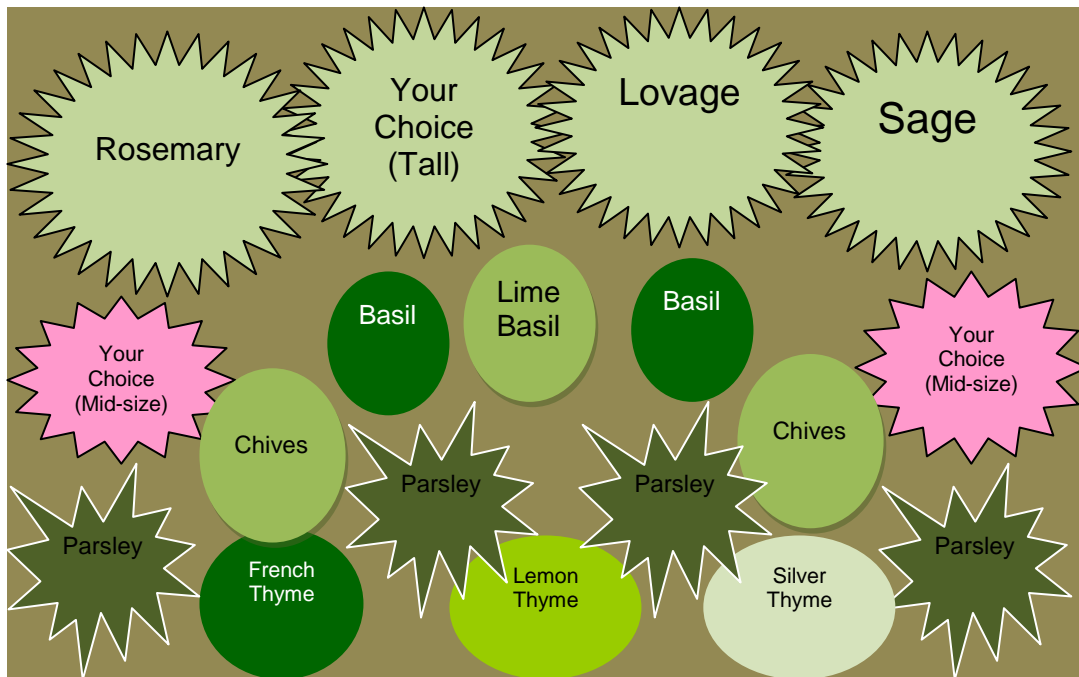


A Kitchen Herb Garden



Approximate size: 10 feet long by 7 feet deep

Join the ranks of herb gardeners everywhere who grow and enjoy using their own fresh herbs. These herbs are the ones that I find myself using almost daily, and that are easiest for a beginner to start with. These herbs also happen to provide a nice variety of form, color and texture. Plant this garden in a sunny, well-drained site, in a place convenient to your kitchen. You will need:

- 1 Rosemary Salem, Eloise, or RO-RO's Roanoke Beauty are the best varieties for local gardens
- 1 Sage- I recommend you start with a plain old *Salvia officinalis*- not a purple or tri-color, etc
- 1 Lovage- This nutritious, hardy perennial features a deep celery like flavor- wonderful for soups and for making tomato sauces- adds great depth of flavor whenever it is used. Also attracts Beneficial Insects.
- 2 Genovese Basils
- 1 Lime Basil
- 4 Italian Parsleys- Or 2 Italian Parsleys and 2 Curly, or 2 Parsleys in middle and a nasturtium at each corner
- 2 Chives
- 1 French Thyme
- 1 Lemon Thyme
- 1 Silver Thyme
- Tall Choice Plant- Any one of the following: Pineapple Sage, Lemon Grass, Dill, Fennel, or an additional Lovage, Sage or Rosemary plant
- Mid-size Choice Plants- Two of the following in any combination: Greek Oregano, Lemon Basil, Lavender, Hyssop, Lemon Balm or Mint in a pot, Summer Savory, Thread-leaf Mountain Mint, Lavender Hyssop, Lemon Verbena, Winter Savory, Calendula, Feverfew, or others along those lines

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